

Roast Beef Philly Panini or Grilled Sandwich²⁵

Number of Servings: 25 (182.08 g per serving)

Amount	Measure	Ingredient
3 1/8	lb	Beef, bottom round roast, lean, rstd, selec
25.00	oz	Peppers, bell, green, sweet, fresh, sliced
8 1/2	Tbs	Oil, olive, extra virgin
12 1/2	oz	Onion, red, fresh, med slice, 1/8"
8 1/2	Tbs	Sauce, horseradish
25.00	pce	Cheese Product, Swiss, past, proc, slice
50.00	slc	Bread, whole grain, slice

Nutrients per serving

Nutrition Facts	
Serving Size (182g)	
Servings Per Container	
Amount Per Serving	
Calories 370	Calories from Fat 140
% Daily Value*	
Total Fat 16g	25%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 65mg	22%
Sodium 560mg	23%
Total Carbohydrate 28g	9%
Dietary Fiber 5g	20%
Sugars 7g	
Protein 27g	
Vitamin A 4%	Vitamin C 40%
Calcium 30%	Iron 15%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
Calories: 2,000 2,500	
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Instructions

Pour half (total of 1 tsp oil/sand in recipe) of the olive oil (or can use nonfat spray) in pan to saute peppers and onions; add roast beef. Saute until onions are translucent and mixture is 165 degrees.

While beef, peppers and onions are cooking, place cheese slices on half of bread slices and spread horseradish sauce on cheese (about 1 tsp/sandwich). Top cheese-horseradish sauce with beef mixture, divided among sandwiches. Add other slice of bread. Brush remaining olive oil on outside of sandwich (both slices of bread).

Grill sandwiches on Panini Grill (or regular grill turning as each side gets toasted) until golden brown. Serve immediately.

OR prepare sandwiches and individually wrap in foil and Bake at 350 degrees approx 20-30 minutes and serve (foil wrapped sandwiches can be sent to satellite kitchens cold and baked there if time allows).

1 sandwich per serving

1 sandwich = 2 CS

Food Handling :

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.

Cooking :

- Cook to an internal temperature of 155 F for 15 seconds.

Holding :

- Hold for hot service at an internal temperature of 135 F or higher.